



Reyneke Organic Chenin Blanc 2022

main variety Chenin Blanc

vintage 2022

analysis alc: 13.0 | ph: 3.32 | rs: 3.7 | ta: 4.7

type White

producer Reyneke Wines

style Dry

winemaker Barbara Melck

wine of Stellenbosch

tasting notes

Notes of pear, yellow King peach, ripe lemon and Golden Delicious apple on the nose. There is also a hint of pineapple as the wine starts to open up a little more. Lots of ripe fruit on the palate, but with a lovely acidity and a dry finish.

ageing potential

This wine is drinking well now, but can be enjoyed for the next two years.

blend information

100% Chenin

in the vineyard

The Chenin blanc grapes are sourced from beautiful organic vineyards situated no further than 40km inland from the Atlantic Ocean. The vines are planted in sandy and decomposed granitic soils, and these granitic soils add to the flavour profile of the grapes and final wine.

in the cellar

The grapes are bunch sorted and destemmed and then undergo natural fermentation in stainless steel tanks. After three months of ageing on the lees, the final wine is blended and bottled.